



## **CALIBRATOR AND CUTTING**



### **FEATURES:**

- Calibrator and cutting to be positioned at the entrance of the fryer;
- Composed of two belts made of food polyurethane;
- Seat for rolling pin for loading the dough to be processed;
- Possibility to adjust the thickness, width and length of cutting;
- Possibility to choose between more types of edging: corrugated, straight or serrated;
- Belt speed adjustable by knob;
- Safety devices;
- Control panel on the machine;
- Special drawers to collect excess pasta;
- Possibility to add tools to pierce the dough;
- Electrical parts and transmission parts protected by casings;
- Structure mounted on wheels (two with brake) for ease of movement;
- Easy to clean parts.

## TECHNICAL FEATURES:

- Overall dimensions cm 111,5 x 137,5 x 130;
- Product discharge height cm 102,5 (adjustable);
- Product loading height cm 92,5 (adjustable);
- Controls and adjustments on the machine;
- Seat for rolling pin to load the pasta sheet;
- Prearranged air connection, with pressure regulator;
- Paste thickness adjustable by external handle;
- Structure and parts constructed integrally with materials suitable for contact with food;
- Maximum electrical power engaged approx 400 W;
- Construction in stainless steel AISI 304;
- CE marking.

## DIMENSIONS:

